

 **Hotpoint**

**Creda**

*collection*

**kitchen think**

## **Instructions for Installation and Use**

**Electric Oven  
Model SC36E**

### **The Recipe Book**

Hotpoint has come up with a small recipe book - which is practical, full of helpful tips and easy to use - to help you rediscover the delights of cooking.

It contains a wide variety of handy tips to keep in mind to try out new dishes effortlessly.

It also has 15 recipes preprogrammed into the oven, so thanks to the interactive display, once you have done the preparation all you have to do is make one simple selection.

#### To the Installer

Before installation fill in the product details on the back cover this book.  
The information can be found on the rating plate.

#### To the User

You must read the instructions prior to installing and using the appliance and then retain them for future reference.

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## Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:  
Indesit Company UK LTD., Morley Way, Peterborough, PE2 9JB

# Introduction

Your new electric oven is guaranteed\* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The oven is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

**Note: When the oven is first used, an odour may be omitted - this will cease after a short period of use.**

To help remove the 'new' smell, heat the empty oven to maximum temperature for a minimum of two to three hours, keeping the door/s closed. Ensure that the room is well ventilated (eg. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased.

This odour is due to any temporary finish on oven linings and elements and any moisture absorbed by the insulation.

**\*The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with this booklet.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate, attached to the appliance.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the manufacturers authorised employee or agent.**
- (d) Has been correctly installed.**

# For Your Safety

**When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.**

**PLEASE READ THE BELOW PRECAUTIONS BEFORE USING YOUR APPLIANCE.**

To maintain the efficiency and safety of this appliance, we recommend you do the following:

- only call the Service Centres authorised by the manufacturer.
- always use genuine spare parts.

## **ALWAYS:**

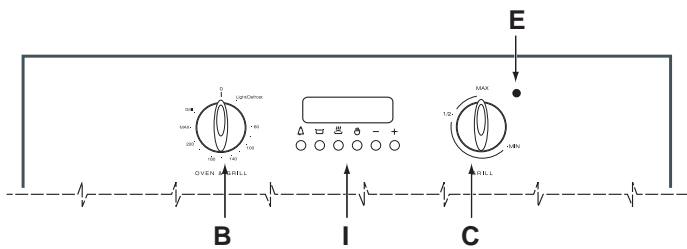
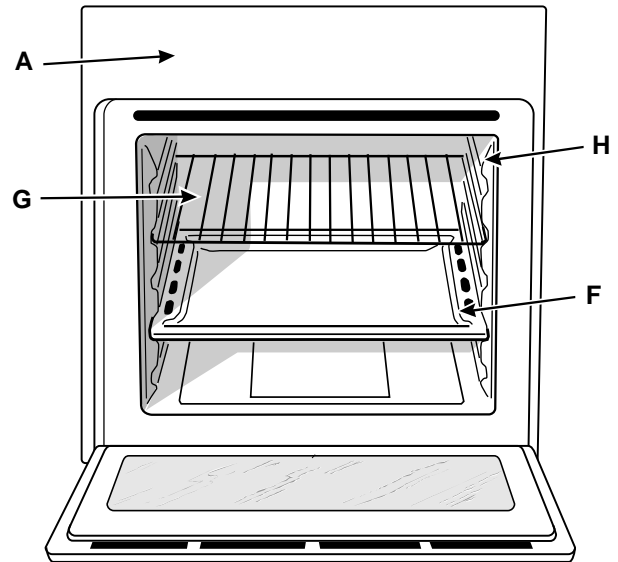
- make sure you remove all packaging and literature from inside the appliance before switching on for the first time.
- check the soundness of the appliance after it has been unpacked.
- make sure you understand the controls before using the appliance.
- keep children away from the appliance during use, as surfaces will get extremely hot during and after cooking. Care should be taken to avoid touching the heating elements inside the oven during use.
- make sure the controls are turned off when you have finished cooking and when not in use.
- grip the handle in the centre when opening the door.
- stand back when opening the door to allow any build up of steam or heat to disperse.
- use dry, good quality oven gloves when removing items.
- take care to avoid heat/steam burns when operating the controls.
- switch off the electricity supply at the wall switch, and allow to cool, before cleaning or performing maintenance..
- make sure the shelves are in the correct position before switching on the oven.
- keep the door partially open when grilling.
- keep the door closed when the appliance is not in use.
- keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- keep any ventilation slots clear of obstructions.

## **NEVER:**

- attempt to install or repair the appliance without the assistance of qualified personnel.
- operate the grill with the door closed as this may cause the appliance to overheat.
- remove the oven shelves whilst the oven is hot.
- allow anyone to sit or stand on any part of the appliance.
- store items above the appliance that children may attempt to reach.
- heat up unopened food containers, as pressure can build up causing the container to burst.
- use the appliance to heat up anything other than food.
- use the appliance as a room heater.
- use the grill to warm plates.
- dry items on the oven doors.
- install the appliance next to curtains or other soft furnishings.
- allow children to play with or tamper with the controls.
- use steam cleaners.
- use the oven for storage purposes.
- use flammable liquids near the appliance.
- use adapters, multiple sockets and/or extension leads.
- pull on the appliance or the supply cable to unplug it from the electrical outlet.
- allow power cables of other appliances to come into contact with hot parts of this appliance.
- expose the appliance to atmospheric agents, such as rain or sunlight.
- operate the appliance with wet hands.
- operate the appliance when barefoot.

# Know your Oven



- A. **Control Panel**
- B. **Function / Temperature selector**
- C. **Variable Grill control**
- D. **Timer**
- E. **Oven indicator light**
  - When lit, it indicates the oven is heating up to the chosen temperature.
- F. **Grill Pan / Baking Tray**
- G. **Oven Shelf**
- H. **Guides for sliding the shelves or grill pan/baking tray in and out**
- I. **Electronic programmer** - Allows you to programme the oven by selecting the cooking time and the end cooking time. It can also be used as a timer.



## The Controls

The various features offered by your oven are selected by means of function/temperature selector "B" and grill control "C" situated on the control panel.

**Notice:** Never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the shelf provided with the appliance inserted along the shelf guides "H".

**N.B.:** Should the appliance be equipped with an electronic programmer, to use the electric oven, just press button  (the  symbol will appear on the display) before selecting the desired cooking function.

**Thermostatically controlled oven (Fan Assisted Mode)**  
When the oven control knob (B) is turned in a clockwise direction to the symbol "Light/Defrost" the fan and oven light will come on to assist in the defrosting of frozen food. Rotating further through the range of temperatures offered you can choose which is most suitable for the food you are going to cook. The temperature is controlled by the oven thermostat (between 60°C to MAX).

**Note:** Whilst using the oven for conventional cooking the variable grill control (C) must be set with "MAX" in line with the reference mark on the control panel.

### Grill

- 1 Turn the function/temperature selector "B" clockwise until the required grilling symbol is in line with the mark on the control panel. The element is now "on".
- 2 The variable grill control "C" can now be used to select the required heat.

The variable grill control "C" provides varying grilling temperatures when rotated from "max" to "min" and may be adjusted to vary the level of heat at any time during the grilling operation.

**NOTE:** Grilling must be done with the door partially open.

### The oven light

Set the function/temperature selector "B" to the "Light/Defrost" symbol to turn it on. It lights the oven and stays on when any of the electrical heating elements in the oven come on.

### Cooling ventilation

In order to cool down the exterior of the appliance, it is equipped with a cooling fan which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

**Note:** When cooking is finished, the fan stays on until the oven cools down sufficiently.


# Electronic Programmer

The programmer makes it possible to preset the oven and the grill in terms of:


- delay start with a preset length of time for cooking;
- immediate start with a preset length of time for cooking;
- timer.

Button functions:

: Timer with hour and minutes;

: Length of cooking time;

: End cooking time;





: Manual change;

: Change time (backwards);

: Change time (forwards).

## How to Reset the Digital Clock




After the appliance has been connected to the power source or following a power outage, the clock display will begin to blink and read: **0:00**

- Press the  and  buttons at the same time. Then use (within 4 seconds) the  and  buttons to set the exact time.

Use the  button to move the time forwards.


Use the  button to move the time backwards.

The time can also be changed in the following two ways:

1. Repeat all of the foregoing steps.
2. Press the  button, and then use the  and  buttons to reset the time.




## Manual Operation Mode for the Oven


After the time has been set, the programmer is automatically set to manual mode.


**Note:** Press the  button to return the oven to manual mode after every “Automatic” cooking session.




## Delayed Start Time with Preset Cooking Length


The length and the end cooking times must be set. Let us suppose that the display shows 10:00.

1. Turn the oven control knob to the cooking setting and temperature desired (example: convection oven at 200°C).
2. Press the  and use (within 4 seconds) the  and  buttons to set the length of the cooking time. Let us suppose that 30 minutes was set for the length of the cooking time. In this case, the display will show:

 0:30




Release the button, and within 4 seconds, the current time will reappear with the  symbol and “auto.”



3. Press the  button, and then use the  and  buttons to set the end cooking time. Let us suppose that it is 13:00

 13:00

4. Release the button and the display will show the current time within 4 seconds:

 10:00



When “**auto**” is lighted, it indicates that the length and end cooking time have been preset to operate in automatic mode. At this point, the oven will turn on automatically at 12:30 in order to finish the cooking session within 30 minutes. When the oven is on, the  symbol (cooking pot) will appear on the display for the entire length of the cooking process. The  button can be pressed at any time to display the setting for the length of the cooking time, while the  button can be pressed to display the end cooking time.

**At the end of the cooking time, an acoustic signal will sound. Press any button it turn it off (except the  and  buttons).**


## Immediate Start Time with Preset Cooking Length

When only the length of the cooking time is set (points 1 and 2 of the paragraph entitled, “Delayed Start Time with Preset Cooking Length”), the cooking session starts immediately.

## Cancelling a Preset Cooking Time

Press the  button, and use the  button to set the time to:

0:00

Then press the manual cooking mode button .

## Timer Feature

The timer can be used to count down from a given length of time. This feature does not control when the oven comes on or turns off, but, rather, it only emits an acoustic signal when the preset time has run out.




Press the  button, and the display will read:

0:00



Then use the  and  buttons to set the desired time.

Release the button, and the timer will start at that second. The display will show the current time.

10:00

At the end of the preset time, an acoustic signal will sound, which can be turned off by pressing any button (except the  and  buttons), and the  symbol will turn off.

## Changing and Cancelling Settings

- The settings can be changed at any time by pressing the corresponding button and using the  or  button.
- When the length setting for the cooking time is cancelled, the end cooking time setting is also cancelled, and vice versa.
- When in automatic cooking mode, the appliance will not accept end cooking times prior to the start cooking time proposed by the appliance itself.

# Cooking Advice

When cooking in the oven, use only one baking tray or shelf at a time. Select an upper or lower shelf position based on whether the dish needs more or less heat from the top.

## Preheating

If the food being cooked needs to go into a preheated oven (this is generally the case when cooking leavened foods), we recommend you wait until preheating is over, which is indicated by the red oven indicator light "E" going out, before adding food.

## Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature settings from 180 °C to 200 °C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the grill pan/baking tray beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat

from below, use the low shelf positions.

## When Using the Grill

Use the "Grill" mode, place the food in the centre of the grill pan, situated on the 3rd or 4th shelf from the bottom.

## Baking Cakes

When baking cakes, always preheat the oven. Make sure you wait until the oven has preheated thoroughly (the red oven indicator light "E" will go out). Do not open the oven door during baking to prevent the cake from dropping. In general, if:

### Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

### Pastry has dropped

Use less liquid or lower the temperature by 10°C.

### Pastry is too dark on top

Place it on a lower shelf, lower the temperature and increase the cooking time.

### It is cooked well on the inside but is sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

### The pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

# Cooking Chart

Food to be cooked	Wt. (wt)	Cooking position of shelves from bottom	Temperature (°C)	Variable grill	Pre-heating time (min)	Cooking time (min.)
<b>Pasta</b>						
Lasagne	2.5	3	210	MAX	-	75-80
Cannelloni	2.5	3	210		-	75-80
Oven-baked noodles	2.5	3	210		-	75-80
<b>Meat</b>						
Veal	1.7	3	230	MAX	-	85-90
Chicken	1.5	3	220		-	110-115
Turkey	3.0	3	MAX		-	95-100
Duck	1.8	3	230		-	120/125
Rabbit	2	3	230		-	105/110
Pork	2.1	3	230		-	100/110
Lamb	1.8	3	230		-	90-95
<b>Fish</b>						
Mackerel	1.1	3	210-230	MAX	-	55-60
Trout baked in paper	1.0	3	210-230		-	40-45
<b>Pizza</b>						
Napolitan	1.0	3	MAX	MAX	15	30-35
<b>Cake</b>						
Biscuits	0.5	3	180	MAX	15	30-35
Tarts	1.1	3	180		15	30-35
Chocolate cake	1	3	200		15	45-50
Raised Cakes	1	3	200		15	50/55
<b>Grill cooking</b>						
Toast	n.° 4	4		3/4	5	5-6
Pork chops	1.5	4			5	20-30
Mackerel	1.1	4			5	20-30

**Note:** cooking times are approximate and may vary according to personal taste.



# Care and Cleaning

Before cleaning or carrying out any maintenance on your oven, you must disconnect it from the power supply.

## Inside the oven

We recommend you clean your oven each time you use it, especially after cooking roasts. In fact, it is advisable to prevent food residue from building up during cooking: the residue would be re-cooked each time the oven is used and would char and release smoke and unpleasant odours.

## Oven exterior

Clean the enamelled or stainless steel exterior surfaces of your oven using a sponge soaked in soapy water, making sure you rinse and dry these thoroughly, without using abrasive or corrosive products which could damage them.

## Stainless steel

Rinse stainless steel parts and dry them thoroughly using a soft cloth. Use a specific non-abrasive product to remove tougher stains,

## DO NOT use aluminium foil to line the bottom of the oven.

To avoid having to clean the bottom of the oven, you may be tempted to line it with some aluminium foil. We strongly advise against this. The aluminium foil sheet in direct contact with the heated enamel coating could melt and damage the enamel coating inside the oven irreversibly.

## Rubber Seal

There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it using warm water and dry thoroughly.

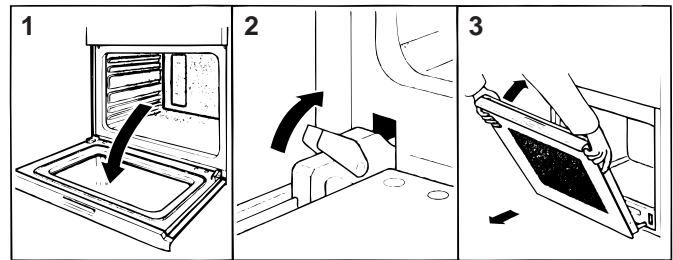
DO NOT use abrasive products or objects to do so. Should the seal become damaged, please contact Hotpoint Service (see KEY CONTACTS, back page). We recommend you avoid using the oven until it has been repaired.

## How to Remove the Oven Door

The oven door can easily be removed to clean the space between the bottom of the door and the front of the oven. To disassemble the door, proceed as follows:

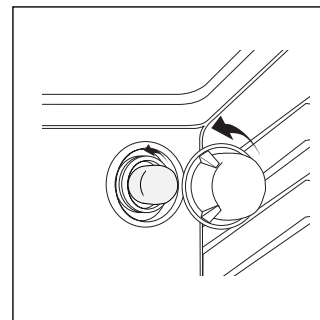
- open the oven door fully,
- lift up and turn the small levers situated on the two hinges,
- shut the door, but not completely,
- grip the door on the two external sides and pull it towards you, pulling it out of its seat.

Reassemble the door by following the above procedures in reverse order.



## Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the omnipolar switch used to connect the appliance to the electrical mains.
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
  - Voltage: 230/240 V
  - Wattage 25W
  - Type E14
- Replace the glass cover and reconnect the oven to the mains supply.



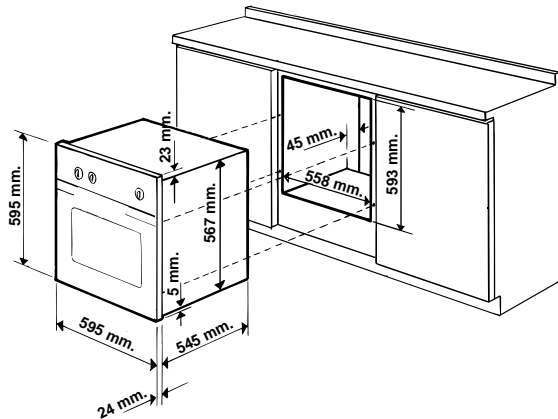
# Installation

**The appliance must be installed only by a qualified person in compliance with the instructions provided.** The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

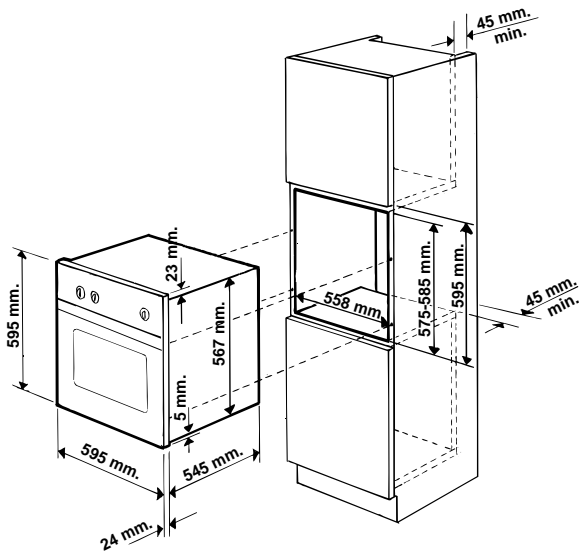
**Important:** The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

## Installation of Built-in Ovens

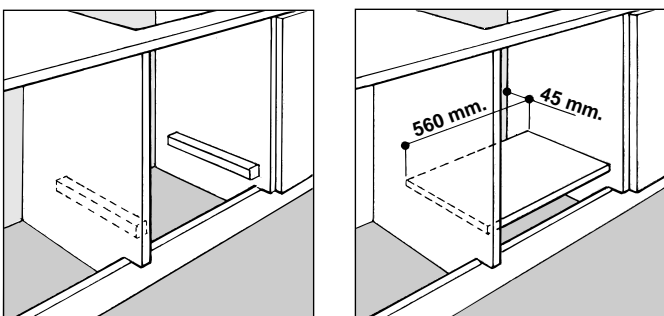
In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



N.B.: Installation in compliance with the consumption declaration



In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45 x 560 mm.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100 °C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts which ensure the safe operation of the appliance must be removable only with the aid of a tool.

For the correct centring of your appliance, position the 4 tabs on the sides of the oven in correspondence with the 4 holes on the perimeter of the frame. In particular, if the cabinet side panel:

- is 20 mm thick: the removable part of the tab must be removed (Fig. A);
- is 18 mm thick: use the first groove, which is factory-set (Fig. B);
- is 16 mm thick: use the second groove (Fig. C)

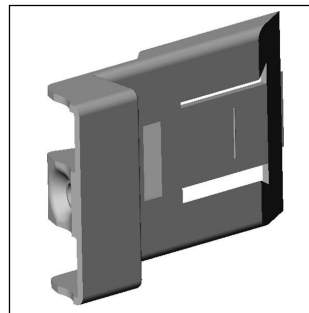


Fig. A

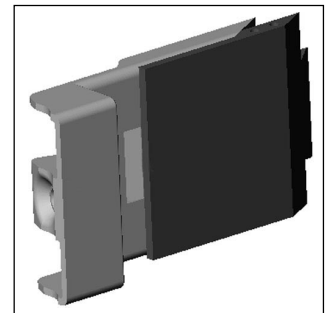


Fig. B

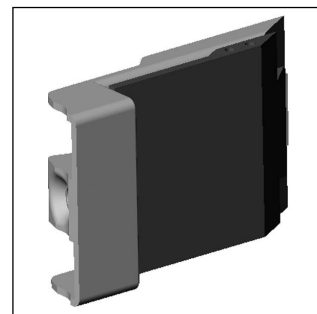
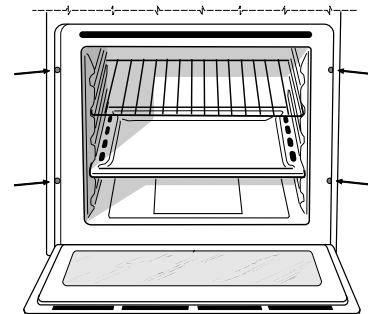


Fig. C

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wood screws into the 4 holes located on the perimeter of the frame.



# Electrical Connection

## Electrical connection

The electrical connection to the mains must be made on the appliance. The power voltage and frequency are as indicated on the rating plate.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

## Mounting the power supply cable

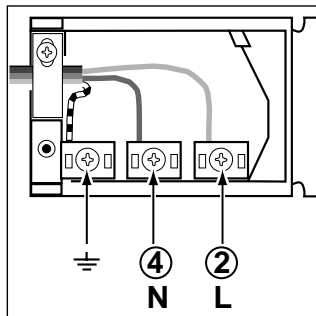
To open the terminal board:

- Using a screwdriver, press on the tabs situated on each side of the terminal board cover.
- Pull open the terminal board cover.

To mount the power supply cable, proceed as follows:

- Unscrew the cable clamp screw and the contact screws L-N- $\perp$ .
- Fasten the wires beneath the screwheads using the following colour scheme: **Blue (N)** **Brown (L)** **Yellow-Green**  $\perp$
- Fasten the power supply cable in the corresponding cable clamp and close the cover.

## Electrical Connection:



Voltage Frequency: 230 V-1+N 50Hz

Fuse Section: 16A

Supply cable: 3x1.5mm<sup>2</sup>

You can connect your oven to the system means of a terminal board. Refer to above information for the minimal cable sections and the calibration of the protective elements according to the connection. If the appliance is installed **with a junction box**, an **omnipolar circuit breaker** - with a minimum contact opening of 3mm - should be installed between the appliance and the mains.

## ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens

Norm EN 50304

Declared energy consumption for Forced convection Class

heating mode: Fan assisted

## Power cable supply connection to the electrical mains:

We recommend you use a power supply cable which is long enough to allow you to take the oven out of its recess in the event of maintenance operations (only use HAR - H 05 - RRF quality cables fitted with a plug conforming to the regulations in force.

The plug must be accessible at all times.

**Unplug the appliance before all operations, even when replacing the oven lamp.**

**Using the appliance without correct earthing is highly dangerous.**

## IMPORTANT:

After connecting the appliance to the flexible cable, tighten all the screws on the terminal board.

This appliance conforms to the following EEC Directives:

Low Voltage Equipment  
73/23/EEC  
93/68/EEC

Electromagnetic Compatibility  
89/336/EEC  
93/68/EEC



The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

## Inner dimensions of the oven:

width 43.5cm  
depth 40.0cm  
height 32.0cm

## Voltage and frequency of power supply:

230-240V 50-60Hz 2250-2400W



## After Sales Service

**"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"**

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

### Repair Service and Information Help Desk

UK: 08709 066066

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

### Extended Warranties

UK: 08709 088 088

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

### Genuine Parts and Accessories UK: 08709 077 077

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

**Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:**



[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

# Hotpoint

## Guarantee

### "Satisfaction guaranteed or your money back"

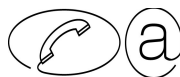
We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at [www.theservicecentre.co.uk](http://www.theservicecentre.co.uk) and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

#### Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70  
or visit: [www.hotpoint.co.uk](http://www.hotpoint.co.uk)



## Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.







## Key Contacts

### After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



### Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

### Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: 1850 502 200

### Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

[www.theservicecentre.co.uk](http://www.theservicecentre.co.uk)

Republic of Ireland: (01) 842 6836

Indesit Company UK Ltd, Morley Way, Peterborough, PE2 9JB.